

RICOTTA

Sorrento[®]

DESSERT

R E C I P E S



Authentic Italian Ricotta Cheese

Sorrento®

Authentic Italian Ricotta Cheese

Get ready for a sitting ovation!

Our Italian favorite makes incredibly delicious and sumptuous desserts.

Sorrento® Authentic Italian Ricotta Cheese has a mild flavor with a hint of sweetness and a soft, smooth, creamy texture that blends beautifully to create a variety of desserts that everyone will love.

So delight your family and friends tonight with one of our exciting new dessert recipes. And get ready to hear the applause.

- Good source of calcium and protein
- Great for a low carb lifestyle



Visit us at sorrentocheese.com for even more terrific recipes.

Sorrento®
Authentic Italian Ricotta Cheese

New York Style Cheesecake
with Strawberries



New York Style Cheesecake with Strawberries

Graham Cracker Crust:

2 cups graham cracker crumbs

1/2 cup butter, melted

1/4 cup sugar

In bowl, combine all ingredients. Press crumbs firmly into bottom and up 1/2" of sides of 9" Springform pan. Set aside.

Cheesecake Filling:

15 oz. container **Sorrento® Whole Milk**
or **Part Skim Ricotta Cheese**

8 oz. package cream cheese

1-1/3 cup sugar

2 whole eggs

2 egg yolks

1 tsp. grated lemon rind

1 Tbsp. lemon juice

1 tsp. pure vanilla extract

Mix cream cheese and sugar at medium speed until smooth, about 3 minutes.

Scrape bowl. Add ricotta and mix 1 minute.

Scrape bowl and add eggs, yolks, lemon rind, lemon juice and vanilla.

Mix for 2 minutes. Pour batter into crust.

Bake for 55 to 60 minutes. Remove from oven and cool for 1 hour.

Sour Cream Topping:

2 cups sour cream

1/4 cup sugar

Berries:

1 pint fresh strawberries, hulled and sliced

3 Tbsp. sugar



Preheat oven to 350° degrees F.

Place a cake pan filled with water on the lowest rack of oven to create extra moisture and prevent cake from cracking.

Prepare Topping:

With spoon or whisk, mix sour cream and sugar until smooth. Spread evenly on top of cake. Return cake to oven for 7 minutes to set topping. Remove and cool completely. Cover with plastic wrap and refrigerate for several hours.

Mix berries with sugar. Cover and refrigerate until ready to serve cake. Run sharp knife around edge and remove cake. Cut into slices and top with spoonful of strawberries.

Serves 10.



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Sorrento[®]
Authentic Italian Ricotta Cheese

Low Carb Strawberry Crème



Sorrento[®]
Authentic Italian Ricotta Cheese

Low Carb Chocolate Crème



Low Carb Strawberry Crème

15 oz. container **Sorrento**® Part Skim Ricotta Cheese

2 oz. cream cheese

1 packet artificial sweetener

1/2 cup sliced fresh strawberries,
or frozen and drained

With mixer, blend together cream cheese, sweetener and berries for 1 minute on medium speed. Scrape bowl and add ricotta cheese. Mix 1 minute more to blend completely. Chill for an hour. Garnish with strawberries and serve.

Serves 3 or 4.



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Low Carb Chocolate Crème

15 oz. container **Sorrento**® Part Skim Ricotta Cheese

2 oz. cream cheese

1 packet artificial sweetener

2 tsp. unsweetened cocoa

1/2 cup fresh raspberries,
or frozen and drained

Topping:

1 cup heavy whipping cream
with 1 Tbsp. sugar

In separate bowl, whip cream and sugar until it has a soft peak.

With mixer, blend together cream cheese, sweetener and cocoa for 1 minute on medium speed. Scrape bowl and add ricotta cheese. Mix 1 minute more to blend completely. Chill for an hour. Spoon into serving dish, layering raspberries with chocolate creme. Top with dollop of whipped cream and raspberries and serve.

Serves 3 or 4



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Sorrento
Authentic Italian Ricotta Cheese

Fudgy Brownies Swirled
with Cheesecake



Sorrento
Authentic Italian Ricotta Cheese

Pineapple and Raisin Kugel



Fudgy Brownies Swirled with Cheesecake

Brownies:

1 package brownie mix for 9" x 13" pan,
oil and eggs

Cheesecake:

15 oz. container Sorrento® Whole Milk
or Part Skim Ricotta Cheese

8 oz. package cream cheese

1/4 cup sugar

1 egg

1 tsp. pure vanilla extract



Preheat oven to 350°
degrees F. Grease
bottom of a 13" x 9"
pan. Mix brownie
batter according
to directions on box.

Cheesecake filling: Mix cream cheese and sugar at
medium speed for 2 minutes until smooth. Add ricotta,
egg and vanilla. Mix for 2 minutes; set aside. Spread
brownie batter into prepared pan. Top with
cheesecake batter and make swirls with
rubber spatula. Bake for 28-32 minutes.
Brownies will be fudgy. Remove from oven and
cool completely. Refrigerate for several hours
before serving. **Makes 16 brownies.**

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Pineapple and Raisin Kugel

12 oz. package egg noodles, cooked and drained

2 cups Sorrento® Whole Milk
or Part Skim Ricotta Cheese

1 cup sour cream

5 large eggs

1/2 cup milk

1/2 cup sugar

1 Tbsp. pure vanilla extract

2 tsp. ground cinnamon

1/2 cup raisins

20 oz. can crushed pineapple, drained

1/2 stick plus 1 Tbsp. melted butter



Preheat oven to 350°
degrees F. Grease
13" x 9" x 2" glass
baking dish with
1 Tbsp. butter. Whisk
together ricotta, sour
cream, and eggs until
smooth. Stir in milk, sugar, vanilla, cinnamon,
raisins and pineapple. Add noodles and melted butter
and stir until evenly blended. Pour into
baking dish. Bake for 45–55 minutes or
until set and slightly golden on top. Serve
hot or at room temperature.

Serves 12.

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Sorrento[®]
Authentic Italian Ricotta Cheese

Ice Cream Cone Cannolis



Sorrento[®]
Authentic Italian Ricotta Cheese

Fudgy Peanut Butter Pie



Ice Cream Cone Cannolis

15 oz. container **Sorrento**® Whole Milk
or Part Skim Ricotta Cheese

1/2 cup powdered sugar

1/2 tsp. vanilla extract

1/4 tsp. grated orange rind

1/4 cup mini chocolate chips

8–10 sugar ice cream cones

Multi-colored sprinkles

With wooden spoon, mix ricotta, sugar, vanilla and orange rind until smooth. Add chips and stir until evenly blended. Cover and refrigerate for 1 hour. Spoon mixture into ice cream cones. Add sprinkles and serve.



Serves 8–10.

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Fudgy Peanut Butter Pie

1 prepared 8" graham cracker crust

6 oz. milk chocolate chips, melted

With rubber spatula, smooth 2/3 of melted chocolate mixture over bottom of crust and up the sides about 1/2". Put crust in freezer while making the filling. Save rest for top.

Filling:

3 Tbsp. butter, room temperature

1-1/2 cups smooth peanut butter

1/4 cup plus 2 Tbsp. sugar

3/4 cup **Sorrento**® Whole Milk

or Part Skim Ricotta Cheese

1 cup heavy whipping cream with

1 Tbsp. sugar and 1/2 tsp. vanilla extract

With electric mixer, mix butter, peanut butter and sugar for 2 minutes at medium speed until smooth. Add ricotta and mix for 1 minute on medium.

In separate bowl, whip cream with sugar and vanilla until it holds a soft peak. Gently fold cream into peanut butter mixture making sure to incorporate all of the cream. Spoon filling into prepared shell and refrigerate for 1–2 hours. With fork drizzle remaining melted chocolate chips over top and serve.



Serves 6–8.

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